

☒	First aid kit
☒	Allergy policy
☒	Vomit clean up
☒	Employee health

Date: 2/26/2026		Time in: 10:15		Time out: 11:00		License/Permit # w/district			Est. Type		Risk Category		Page 1 of 2		
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐														TOTAL/SCORE	
Establishment Name: RISD Reinhardt Elementary						Contact/Owner Name:				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				3/97A	
Physical Address: 615 Highland Dr Rockwall, TX						Pest control : internal/monthly		Hood Guardian/5-2025		Grease trap : district has info				Follow-up: Yes ☐ No ☒	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark the appropriate points in the OUT box for each numbered item Mark a '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R															
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
Compliance Status						Compliance Status									
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health									
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands									
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly gloves used									
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)									
6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations									
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required liquid pasteurized only									
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt						Chemicals									
8. Food Received at proper temperature checked at receipt						17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
Protection from Contamination						18. Toxic substances properly identified, stored and used									
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing									
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device									
11. Proper disposition of returned, previously served or reconditioned discarded						20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification									
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition									
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital									
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation									
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/insp report sign posted)									
Conformance with Approved Procedures						Utensils, Equipment, and Vending									
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used									
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First															
Prevention of Food Contamination						Food Identification									
34. No Evidence of Insect contamination, rodent/other animals						41.Original container labeling (Bulk Food)									
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities									
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean									
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used									
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained									
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean									
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean									
40. Single-service & single-use articles; properly stored and used						47. Other Violations									

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tiraunda Crosby</i>	Print: Tiraunda Crosby	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RISD Reinhardt Elementary	Physical Address: 615 Highland Dr	City/State: Rockwall, TX	License/Permit # w/district	Page <u>2</u> of <u>2</u>
--	--------------------------------------	-----------------------------	--------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler ambient	34	WIC	32		
serving line steam well/spaghetti	209/207	WIF	-11		
pass through hot holding ambient	153				
pass through hot holding/not on at insp					
pass through cold holding	38				
steam well/green beans	156				
cold well	32				
cold well	28				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) <i>Tiraunda Crosby</i>	Print: Tiraunda Crosby	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)